UNITED STATES DEPARTMENT OF COMMERCE United States Patent and Trademark Office Address: COMMISSIONER FOR PATENTS P.O. Box 1450 Alexandria, Virginia 22313-1450 www.uspto.gov

APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/518,356	12/17/2004	Tokutomi Watanabe	47233-0048	8100
	7590 01/27/200 DDLE & REATH (DC)	EXAMINER		
1500 K STREE SUITE 1100		STULII, VERA		
WASHINGTON, DC 20005-1209			ART UNIT	PAPER NUMBER
			1794	
			MAIL DATE	DELIVERY MODE
			01/27/2009	PAPER

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

	Application No.	Applicant(s)
	10/518,356	WATANABE ET AL.
Office Action Summary	Examiner	Art Unit
	VERA STULII	1794
The MAILING DATE of this communication ap Period for Reply	pears on the cover sheet with the o	correspondence address
A SHORTENED STATUTORY PERIOD FOR REPL WHICHEVER IS LONGER, FROM THE MAILING DESTRICTION OF THE MAILING	DATE OF THIS COMMUNICATION 136(a). In no event, however, may a reply be tired to the second	N. mely filed the mailing date of this communication. ED (35 U.S.C. § 133).
Status		
Responsive to communication(s) filed on 10 I This action is FINAL . 2b) ☑ This 3) ☐ Since this application is in condition for allowed closed in accordance with the practice under	s action is non-final. ance except for formal matters, pro	
Disposition of Claims		
4) Claim(s) 13 and 15-35 is/are pending in the a 4a) Of the above claim(s) is/are withdra 5) Claim(s) is/are allowed. 6) Claim(s) 13 and 15-35 is/are rejected. 7) Claim(s) is/are objected to. 8) Claim(s) are subject to restriction and/o	or election requirement.	
10) The drawing(s) filed on is/are: a) accomposite and accomposite accomposite and accomposite a	cepted or b) objected to by the drawing(s) be held in abeyance. Se ction is required if the drawing(s) is ob	e 37 CFR 1.85(a). ojected to. See 37 CFR 1.121(d).
Priority under 35 U.S.C. § 119		
12) Acknowledgment is made of a claim for foreign a) All b) Some * c) None of: 1. Certified copies of the priority document 2. Certified copies of the priority document 3. Copies of the certified copies of the priority document application from the International Bureat* See the attached detailed Office action for a list	nts have been received. nts have been received in Applicat prity documents have been receive au (PCT Rule 17.2(a)).	ion No ed in this National Stage
Attachment(s) 1) Notice of References Cited (PTO-892) 2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Information Disclosure Statement(s) (PTO/SB/08) Paper No(s)/Mail Date	4) Interview Summary Paper No(s)/Mail D 5) Notice of Informal F 6) Other:	ate

DETAILED ACTION

Continued Examination Under 37 CFR 1.114

A request for continued examination under 37 CFR 1.114, including the fee set forth in 37 CFR 1.17(e), was filed in this application after final rejection. Since this application is eligible for continued examination under 37 CFR 1.114, and the fee set forth in 37 CFR 1.17(e) has been timely paid, the finality of the previous Office action has been withdrawn pursuant to 37 CFR 1.114. Applicant's submission filed on November 10, 2008 has been entered.

Priority

Receipt is acknowledged of papers submitted under 35 U.S.C. 119(a)-(d), which papers have been placed of record in the file.

Claim Rejections - 35 USC § 112

The following is a quotation of the first paragraph of 35 U.S.C. 112:

The specification shall contain a written description of the invention, and of the manner and process of making and using it, in such full, clear, concise, and exact terms as to enable any person skilled in the art to which it pertains, or with which it is most nearly connected, to make and use the same and shall set forth the best mode contemplated by the inventor of carrying out his invention.

Claim13, and 15-35 rejected under 35 U.S.C. 112, first paragraph, as failing to comply with the enablement requirement. The claim(s) contains subject matter which was not described in the specification in such a way as to enable one skilled in the art to which it pertains, or with which it is most nearly connected, to make and/or use the invention. 13, and 15-35.

The following is a quotation of the second paragraph of 35 U.S.C. 112:

The specification shall conclude with one or more claims particularly pointing out and distinctly claiming the subject matter which the applicant regards as his invention.

Application/Control Number: 10/518,356

Art Unit: 1794

Claims 13, and 15-35 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention.

Page 3

Claim 13 is rendered indefinite and non-enabling for the recitation of the phrase "tea leaf extract is included in the drink in an amount of 0.01% to 3% by weight relative to the total volume of the drink". It is noted that on page 8 second paragraph of the Specification, Applicants disclose that "it is suitable to use the extract in an amount of 0.01% to 3% by weight, particularly preferably 0.02% to 1% by weight (calculated on the tea-derived soluble solid content) relative to a product (drink) to ensure a foamproducing property in terms of influences on cost efficiency and aroma, etc". It appears that the amendment to the claim 13 did not change the range of 0.01% to 3%, but changed the definition of the range from the percent by weight of tea-derived soluble solids relative to the total volume of the drink to the percent by weight of tea extract relative to the total volume of the drink. Those appear to be substantially different ranges. For instance, example 5 and 6 (pages 18 and 19 of the specification demonstrate 1000 ml of drink containing 3.5 g of black tea extract which contains 0.42 g of soluble solids. Then, the percent by weight of tea-derived soluble solids relative to the total volume of the drink is 0.042%. The percent by weight of tea extract relative to the total volume of the drink is 0.35%. Therefore there is approximately a ten-fold difference between these two ranges. It appears that the range definition limitation that is now cancelled is supported by the specification (page 8 second paragraph). It also appears that the range definition limitation that is currently recited in claim 13 is not supported by

Art Unit: 1794

the specification and was not intended to be used as a range for the tea extract amounts. Clarification or correction is required.

Claim Rejections - 35 USC § 103

The text of those sections of Title 35, U.S. Code not included in this action can be found in a prior Office action.

Claims 13, 15-16, 18-30 and 32-35 are rejected under 35 U.S.C. 103(a) as being unpatentable over Liu (CN 1237624) in view of Tarkmishvili et al.

In regard to claims 13, 23 and 26, Liu discloses a carbon dioxide containing beverage that is formed from tea (tea extract), wine, liquor, fruit juice, white granulated sugar, sweetening agent, carbon dioxide, foaming agent, thickening agent, etc.

(Abstract). Regarding the tea extract recitations, it is noted that Liu discloses tea juice extract (1:15 ratio of tea leaves to water) (page 1 bottom paragraph).

In regard to claims 13, 15-16 and 30, Liu does not disclose various specific characteristics of the foam-holding properties as recited.

Tarkmishvili et al disclose a novel foaming agent from tea extract which could replace egg white in the production of zefir (foamy confectionery product) and replace it entirely in the production of soufflé. Tarkmishvili et al disclose that the extract is made from "current types of tea leaves". Egg whites were well known in the art to be used in the foamy confectioneries for foam formation and foam holding properties. Therefore, as disclosed by Tarkmishvili, tea extract possesses similar foam formation and foam holding properties to whipped egg whites. Therefore, one of ordinary skill in the art

Application/Control Number: 10/518,356 Page 5

Art Unit: 1794

would have been motivated to use tea extract as a foam forming and foam holding agent. In regard to various foam-holding properties as recited in claims 13, 15-16 and 30, it is noted that although the combination of references do not specifically disclose every possible quantification or characteristic of its product, such as specific characteristics of the foam-holding properties, this characteristics would have been expected to be in the claimed range absent any clear and convincing evidence and/or arguments to the contrary. The reference discloses the same starting materials and methods as instantly (both broadly and more specifically) claimed, and thus one of ordinary skill in the art would recognize that the specific characteristics of the foamholding properties, among many other characteristics of the product obtained by referenced method, would have been an inherent result of the process disclosed therein. The Patent Office does not possess the facilities to make and test the referenced method and product obtain by such method, and as reasonable reading of the teachings of the reference has been applied to establish the case of obviousness, the burden thus shifts to applicant to demonstrate otherwise.

In regard to claims 13, 23 and 27, Liu discloses the following amounts of beverage components (page 1 bottom paragraph, page 2 top paragraph):

- 100 kg of tea juice extract (1:15 ratio of tea leaves to water);
- 800-1000 L of water;
- 50-120 L of grape wine;
- 10-90 L of distilled spirit;
- 100-200 L of fruit juice;

Application/Control Number: 10/518,356

Page 6

Art Unit: 1794

50-100 kg granulated sugar;

• 0.1-0.2 g/kg of sodium benzoate;

• 0.5-1 g/kg of vitamin C;

foaming agent;

• 0.1-0.2 g/kg polyphosphate;

colorant;

Liu is silent regarding the amount of tea solids in the tea extract. One of ordinary skill in the art would have been motivated to vary the amount of tea extract, if at all necessary, depending on a desired color, taste, and foaming properties. The amount of tea extract would depend on the form of the extract (liquid, solid, powdered, etc), amount of solvent in the extract, amount of other ingredients in the extract, etc. One of ordinary skill would also have been motivated to vary amount of tea extract in the beverage depending on personal preferences of a consumer based on such factors as color of the beverage, taste (more or less bitter), amount of foam, etc. The amount of tea extract is therefore seen to have been an obvious result effective variable, routinely determinable. Further in this regard, Applicants are referred to the rejection under 35 U.S.C. 112, as stated above.

Regarding claims 18 and 32, Liu do not disclose particular type of tea. Given the fact that both green tea and black tea types were well known in the art to be used for tea beverages preparation, one of ordinary skill in the art would have been motivated to choose a particular type of tea based on a personal preferences of a consumer, such as

color, flavor, taste, etc. The particular choice of tea would therefore have been an obvious result effective variable.

Also in regard to claim 19, 24-25 and 28-29, Liu do not specifically disclose particular internal pressure of carbon dioxide. However, one of ordinary skill in the art would have been motivated to vary amount of carbon dioxide incorporated depending on a desired mouthfeel, fizz and flavor.

In regard to claims 20-22 and 33-35, Liu discloses wine, distilled spirit and fruit juice. In regard to claims 20 and 33, Liu discloses a beverage that does not contain fermented grain liquor. In regard to claims 21 and 34, Liu discloses carbonated low-alcoholic fruit drink (page 1 bottom paragraph, page 2 top paragraph). In regard to claim 22 and 35, Liu discloses carbonated low-alcoholic fruit drink having an alcohol content of less than 12% (page 1 bottom paragraph, page 2 top paragraph).

Claim 17 and 31 are rejected under 35 U.S.C. 103(a) as being unpatentable over Liu (CN 1237624) in view of Tarkmishvili et al as applied to claims 16 and 26 above, and further in view of Gong Yungao (CN 1285153).

Liu and Tarkmishvili et al are taken as cited above. Liu discloses that tea beverage is a refreshing drink that prevents fatigue and regulates appetite.

Liu does not disclose use of hop extract.

Gong Yungao disclose tea beverage "with medical health care" action containing hops and tea leaf extract. Gong Yungao discloses that the finished product prevents hypertension, regulates metabolism, and has a good taste.

Since Liu discloses tea beverage with beneficial properties for human health, and since Gong Yungao discloses tea beverage in combination with hops that prevents hypertension, regulates metabolism, and has a good taste, one of ordinary skill in the art would have been motivated to modify Liu in view of Tarkmishvili et al and to include hop extract as an ingredient for the benefits taught by Gong Yungao. One of ordinary skill in the art would have been motivated to do so, since both tea and hops are known to impart bitter flavor to beverages. One of ordinary skill in the art would also have been motivated to do so, since hops were well known in the art to be used in preparation of effervescent beverages.

Response to Arguments

In response to Applicants arguments regarding the rejection under 35 U.S.C. 112, second paragraph, Applicants are referred to the rejection as stated above.

Applicants' arguments with respect to the rejection under 35 U.S.C. 103(a) as being unpatentable over Liu (CN 1237624) have been considered but are moot in view of the new ground(s) of rejection (pages 2-5 of the Remarks).

Applicant's arguments, see pages 5-6 of the Remarks, with respect to the rejection under 35 U.S.C. 103(a) as being unpatentable over Suzuki et al (JP 04356160) have been fully considered and are persuasive. The rejection has been withdrawn.

In response to applicants' arguments regarding amounts of tea leaf extract,

Applicant is referred to the rejections as stated above (see pages 2-4 of the Remarks).

Applicants' argument that "Liu is silent to any foam-holding property, and fails to recognize that tea extract can provide increased foam-holding" is moot in view of the new ground(s) of rejection (page 4 of the Remarks).

Conclusion

Any inquiry concerning this communication or earlier communications from the examiner should be directed to VERA STULII whose telephone number is (571)272-3221. The examiner can normally be reached on 7:00 am-3:30 pm, Monday-Friday.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, JENNIFER MCNEIL can be reached on (571)272-1540. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

/Steve Weinstein/ Primary Examiner, Art Unit 1794